

ABSTRACT

CORN GRAIN-FLAVOURING METHOD

5 The invention relates to a corn grain-flavouring method.
The inventive method consists in creating a hypersaturated
brine in a suitably-sized container, using a mixture of water
and sodium chloride in suitable quantities in relation to the
amount of corn to be treated. The corn grain is then
10 introduced into the aforementioned brine and maintained thus
for a period of time necessary in order for the corn to absorb
all of the brine. Next, the corn is dried, by spreading same
over perforated trays and applying hot air, until the original
moisture level of the corn grains is obtained. Subsequently,
15 once the corn has been dried, a surface coating is applied to
the grain using a food fixative, such as, for example, a food
lacquer and, finally, the corn is packaged.